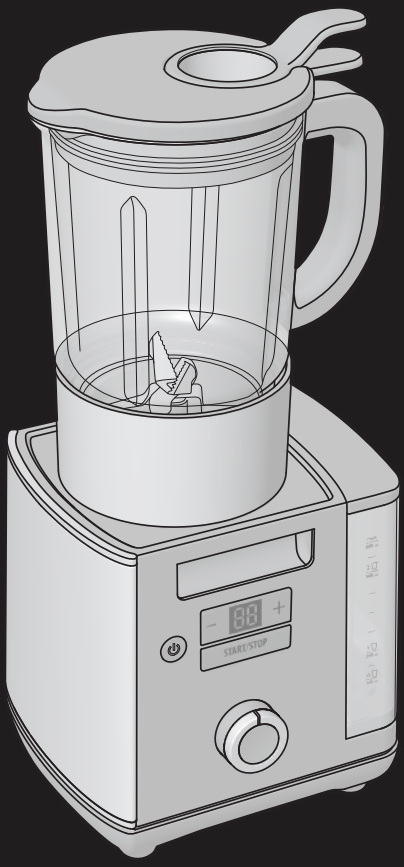
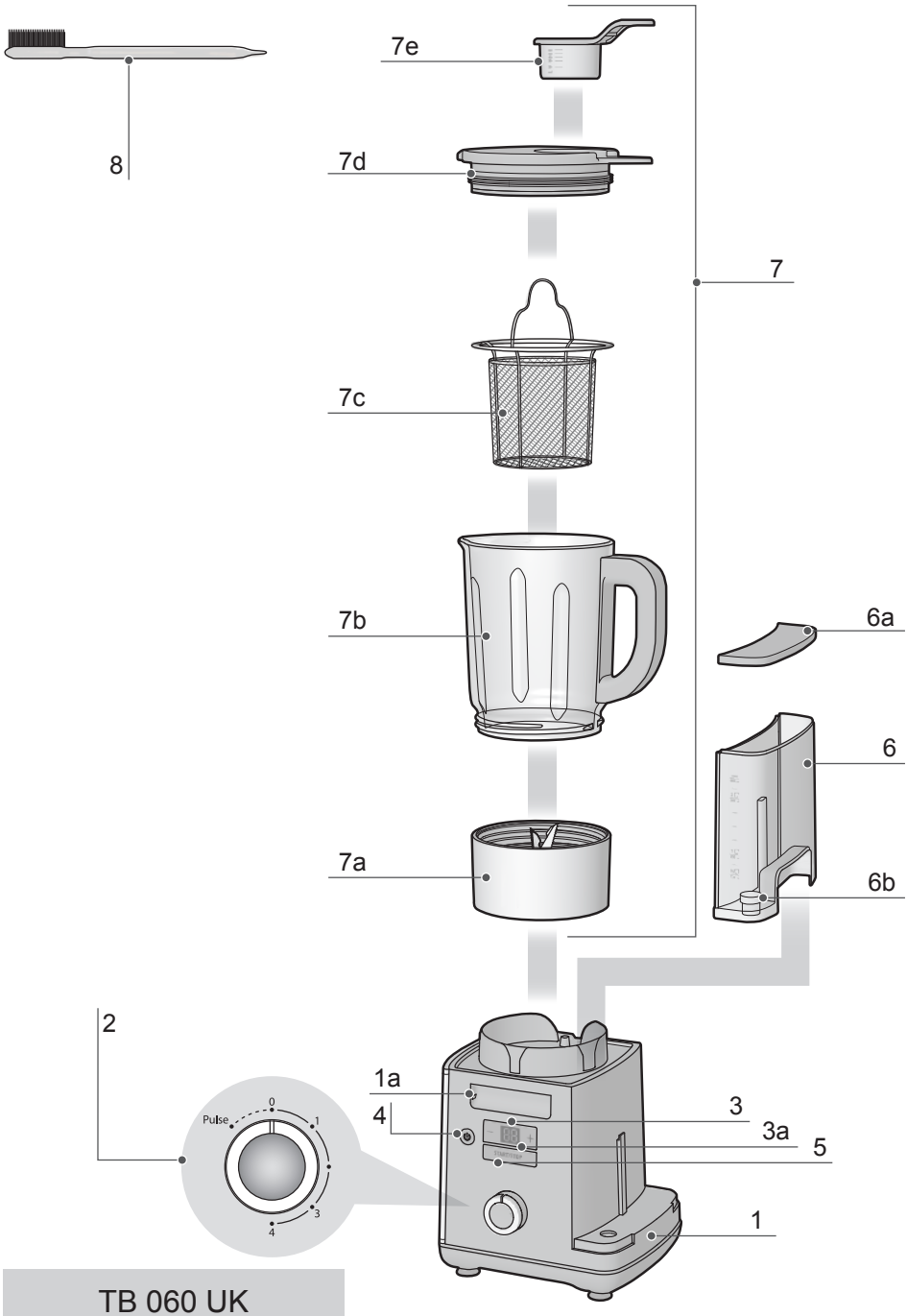
Hotpoint



EN Operating Instructions



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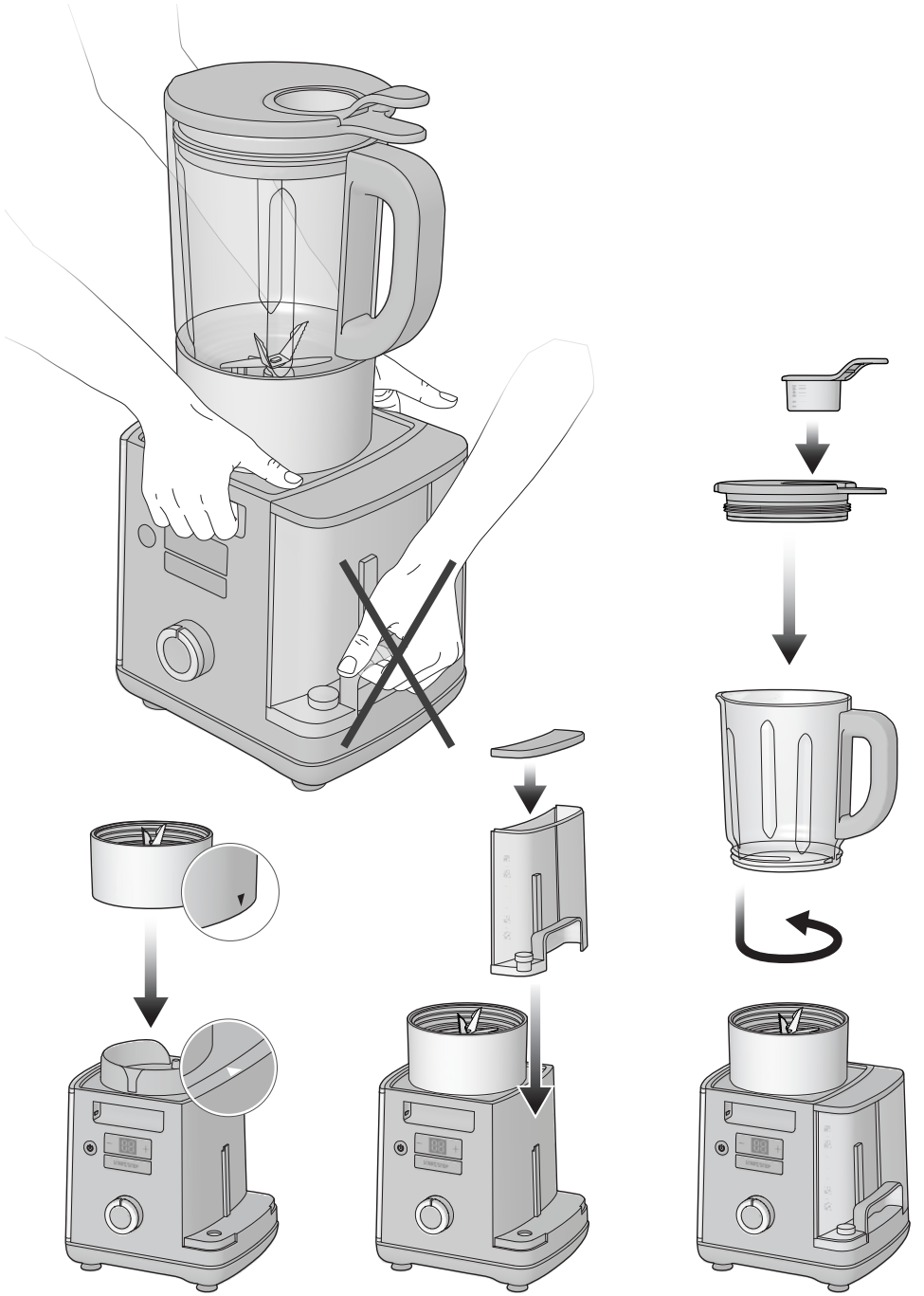

PARTS AND FEATURES

1. Motor base
1a. Motor base handles
2. Control knob
3. Display
3a. +/- button
4. On/Off button
5. Start/Stop button
6. Water tank
6a. Water tank lid
6b. Water tank handle
7. Glass jar assembly
7a. Blade unit
7b. Jar
7c. Basket (only on some models)
7d. Lid
7e. Measuring cup
8. Scrubbing brush

INTRODUCTION

Thank you for purchasing our product. In doing so, you have opted for an effective, high performing appliance.
If the instructions for correct use of this appliance are not observed, the manufacturer's liability for any resulting damage will be excluded. Operating instructions may describe different models, any difference is clearly identified.

IMPORTANT INFORMATION FOR YOUR SAFETY

When using electrical appliances, basic safety prevent should always be followed, including the following.

- This appliance must be used only as described within this instruction book.
- Connect and operate the appliance only in accordance with the specifications on the rating plate.
- Read all instructions. Keep these instructions for future use.
- Do not leave the appliance unattended when blending.
- Ensure all packaging materials and any promotional labels or stickers are removed from the Steam blender before first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not operate any appliance with a damaged cord or plug or after the appliance malfunc¬tions or has been damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- To prevent injury, repairs such as replacing a damaged cord should only be carried out by our customer service.
- The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- Whilst in use the surfaces will become extremely hot. Do not touch hot surfaces. Always use handles.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance. To disconnect, press On/ Off button and then remove the plug from the mains.
- Keep hands and utensils away from moving blades or Discs while processing food to prevent the possibility of severe personal injury or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
- Blades are sharp. Handle the blade unit carefully.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should always be supervised to ensure that they do not play with this product.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- Do not leave the cable hanging over the edge of a kitchen table or worktop. Avoid contact between the cable and hot surfaces.
- For indoor use only.
- This appliance is intended for household use only, not for commercial or industrial use. Use for anything other than intended will void the warranty.
- Make sure motor and steam generator have stopped completely before removing the lid.
- Do not operate this appliance in the presence of explosive and/or flammable fumes.
- To reduce the risk of electric shock, do not attempt to open the motor base. There are no user serviceable parts inside. Repair should be done only by authorized personnel.
- Be sure the Base is on a flat, dry and clean surface before you begin processing.
- This appliance should be used only for preparation of drinks/food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.
- To move the appliance, use only the motor base handles. Never lift the appliance by the water tank handle.
- Periodically check all parts before reassembly. If any part is damaged or jar is chipped or cracked, do not use the Steam blender.
- Never submerge the motor base in water or other liquid, or place in a dishwasher.
- Never wrap the cord around the outside of

the Steam blender.
- Never immerse the plug, lead or housing in water or any other liquid.
- Never immerse the glass jar in water straight after heating; allow it to cool down first.

BEFORE THE FIRST USE

⚠ **When unpacking the product and removing packing material, handle the blades carefully; they are very sharp.**

Wash all parts except the motor base in hot, soapy water. Rinse them dry. Do not immerse the supply cord part of this appliance in water or any other liquids. Clean the glass jar thoroughly. Be sure to read this manual, paying special attention to the sections on “Use your steam blender” and “Care and Cleaning” to learn the correct methods for taking the unit apart and cleaning.

USE YOUR STEAM BLENDER

⚠ **Blades are very sharp, handle with care.**

In case of power failure, when the power returns the product goes into standby mode.
To use the blender function it is necessary to turn the control knob to “0”, press the ‘on / off’ button and then turn the control knob to the desired speed.

Assembling (A)

1. To fit the Glass Jar Assembly to the base of the Steam blender, position jar unit on the motor base so that the arrow on the jar collar is aligned to the arrow on the base. Push the jar down into place.

⚠ **Take care when placing the glass jar on the motor base as incorrect positions may damage the interlock switch and could prevent the unit from running.**

2. When you have added the required ingredients to the jar, place the lid on jar before heating or blending. Simply position the lid over the jar and press down firmly (ensure the pouring spout on the jar is covered by the protrusion on the lid).
3. Place the water tank by sliding along the rail on the motor base until it engages.

Place the water tank lid to protect the water from dust, insects and other foreign matter.

Disassembling

1. Switch the Steam blender off and unplug from the mains socket. Lift the Glass Jar up and away from the motor base.

⚠ **Holding the handle only. Do not twist the jar.**

⚠ **The heating element is hot when the Steam blender is in heat mode, do not touch the underside of the collar.**

2. To remove the lid from the glass jar, grip the handle of the lid firmly with one hand and lift upwards.
3. To remove the measuring cup from the lid, lift up and away. To position the measuring cup over the lid, aligning with the corresponding grooves in the lid.

⚠ **Steam will escape around the measuring cup when the Steam blender is in heat mode, this is normal, but handle with care – steam can burn.**

⚠ **Always ensure the lid and measuring cup are positioned before blending.**

Making Soup

Always cook food before blending.

1. Place the base on a level and sturdy surface.
2. Put the food into the glass jar.

Cut ingredients into small pieces (max 2-3 cm).

3. Close the glass jar lid.
4. Place the glass jar on the base and plug the unit into an appropriate mains socket.
5. Fill the water in the water tank, then ensure

the water tank lid is closed.
6. Press the 'on/off' button to put the unit into 'stand-by' mode.
7. Set the cooking time, by pushing + or - buttons. The cooking time can be changed at any time during the cycle.
8. Press the Start/Stop button to start cooking.
9. When the cooking time has elapsed, the unit will beep.
10. Turn control knob to blend the soup.

Due to unavoidable condensation, and to natural amount of water contained in any ingredients, in some situations to discharge a certain amount of liquid before blending is recommended.

If you want to steam without the foods come in contact with the condensation water, you can use the basket (available on certain models only).

The maximum fill for hot ingredients is 1400 ml.

When cooking or blending hot liquid it is essential the glass jar lid and measuring cup are left on the blender to prevent harm.

Blending Cold Ingredients

The blender can also be used as a regular blender to blend cold ingredients and crush ice.

1. Place the motor base onto a flat, sturdy surface.
2. Position the Glass jar assembly on the base and plug into a suitable mains socket.
3. Add all necessary ingredients into the glass jar and put the lid. You may add more ingredients during blending by removing the measuring cup and dropping ingredients through the opening in the lid. If adding more liquid, we recommend pausing blending, adding the liquid and replacing the measuring cup to prevent liquid escaping.

The maximum fill for cold ingredients is 1750 ml.

4. Turn the control knob to your desired speed or use the pulse function. Turn the control knob to 'Off' when the desired consistency is reached.
5. Unplug the appliance immediately after use.

Do not store food or liquid in the glass jar.

Empty and clean thoroughly after use.

Do not overload the Steam blender. If the motor stalls, turn the Steam blender off immediately, unplug the unit and carefully remove a portion of the food, then continue.

CARE AND CLEANING

Blade is very sharp Handle with care.

1. Always unplug the appliance from the mains socket before cleaning.
2. Before first use and after every use, clean each part thoroughly.
3. To clean the anti-stick base we recommend the use of the scrubbing brush which makes it easy to clean underneath the blades.
4. To clean the glass jar lid and measuring cup, wash in hot soapy water.
5. Wipe the motor base clean with a damp cloth to remove any residue, and dry thoroughly.
6. Do not use abrasive cleaners on the housing base. Apply any cleaning agent on the cloth, not directly the base.
7. Make sure all the parts are clean and dry before storing.

For a better cleaning of the valve is recommended, after use, the use of the residual water in the tank for a rapid cycle of about 3 minutes of steaming. Adding about 25 cl of citric acid or of vinegar, this operation will also be useful to prevent the accumulation of limescale.

DESCALING

Please follow these instructions every 15 cycles of steam cooking:

1. Put 500ml of a solution of water and anti-scale (proportions according to what is specified on anti-scale product's packaging) into the water tank.

Standard anti-scale products (e.g. for coffee machines) are suitable.

2. Run a 20 minutes cycle of steam cooking without any food into the jar.
3. Rinse the water circuit with another 20 minutes cycle by using 500ml of pure water.

TROUBLESHOOTING

The product is designed in order to give the user a clear feedback about any problem or usage mistake. Please refer to this table to discover the meaning of error messages on the display.

Error description	Error message	Solutions
The glass jar is incorrectly assembled on the blade unit.	E1	Check that the jar is correctly assembled; it must be screwed till lock position; the jar handle must be on the right, aligned over the water tank
The power is off.	E1	Reactivate power; push on/off button to get the product start working. Set time for steam cooking and press start. When blending, come back to off position and then re-set desired speed.
Water amount into the tank is lower than minimum quantity.	E2	Add water into the tank.
The water tank is not in working position.	E2	Control that water tank is in position.
The valve is clogged.	E1	Follow descaling procedure described below; control that no piece of food is completely clogging the steam flow.

⚠ **In case of E1 message, please disconnect and reconnect the power cord. If the problem persists, please call the service.**

FOOD PREPARATION GUIDE

FOOD	QUANTITY	COOKING TIME	BLENDING SPEED
POTATOES	500gr	15'	2
MIXED FRUIT (bananas, apples, pears)	800gr	15-20’	PULSE, 1
CHICKEN BREASTS	400gr	20-25’	PULSE
BEEF	400gr	20-25’	1-2
MIXED LEGUMES	300gr	20-25’	4
MIXED VEGETABLES (potatoes, courgette, carrots)	1kg	20'	4

RECIPE BOOK

Soup “in pieces”

SOUP WITH PESTO

Time: 40 minutes

Ingredients for 4 people
150 g rice, 2 potatoes, 2 courgettes, 2 leeks, 2 carrots, 1 stick celery, 1 onion, 100 g tomatoes, 100 g endives, 100 g borage, 150 g precooked cannellini beans, grated Grana cheese, Genoa pesto, vegetable stock, extra-virgin olive oil, salt and pepper.

Make a cut in the shape of a cross at the bottom of the tomatoes, boil them for 3 minutes in hot water and then place in a bowl filled with ice and water. Peel and dice. Wash and dice the potatoes and courgettes. Wash and cut the leeks, carrots, celery and onion into discs. Wash and cut the endives and borage into sticks. Put all the vegetables into the cup, add the rice, season with salt and pepper to taste and steam cook for 20 minutes. Pour the mixture into a soup tureen, add the cannellini beans and 2 spoonfuls of pesto and cover with boiling stock. Serve the soup with a drizzle of oil and with grated Grana and sheep’s cheese.

GUACAMOLE

Time: 15 minutes

Ingredients for 4 people
3 ripe avocados, 1 lemon, 2 tomatoes, 1 small onion, 1 fresh hot chilli pepper, 1 spring of coriander leaves

Halves the avocado, remove the stone, take the pulp out and place it in the cup, immediately adding the lemon juice to prevent it from going black. Boil the tomatoes, peel them, remove the pips and add to the avocado. Add the diced fresh chilli pepper and onion and a sprig of coriander leaves. Salt to taste. Liquidise until it becomes a dense, irregular cream; it should not be as smooth as a purée.

GAZPACHO

Time: 25 minutes

Ingredients for 4 people
800 g tomatoes, 200 g bread, 4 cloves of garlic, 1 cucumber, 1 green pepper, cider vinegar, extra-virgin olive oil, salt and pepper.

Make a cut in the shape of a cross at the bottom of the tomatoes, boil them for 3 minutes in hot water and then place in a bowl filled with ice and water. Peel and dice. Place half the cubes into the cup. Break the bread into pieces. Place 150 g into the cup with the tomato and add olive oil. Peel and crush the garlic and mix all together. Dust with a large pinch of dried cumin. Peel the cucumber.

Cube one third and put the rest in the cup. Clean the peppers. Cube one third and put the rest in the liquidiser. Cook for 10 minutes and then liquidise. Add 2 spoonfuls of vinegar to the mixture and salt to taste. Put the gazpacho in the refrigerator for at least 1 hour. Serve with dry bread and the remaining cubed vegetables.

Baby food

HAZELNUT-FLAVOURED CHICKEN BABY FOOD

Time: 20 minutes

Ingredients to make approximately 400 g baby food.
120 g seasonal vegetables, 40 g chicken breast, 20 g tapioca cream preparation, 250 g vegetable broth, hazelnut oil.

Clean and peel the vegetables and then cube. Cube the chicken too and place it all in the cup. Add the stock and cook for 12 minutes. Once cooked, add the tapioca and liquidise. When serving, add a spoonful of oil.

SOLE BABY FOOD

Time: 20 minutes

Ingredients to make approximately 600 g baby food.
100 g carrots, 50 g potatoes, 60 g sole fillets, 20 g instant wheat semolina, 400 g vegetable stock, pumpkin seed oil.

Clean and peel the vegetables and then cube. Cut the fish into pieces too and place it all in the cup. Add the stock and cook for 12 minutes. When cooked, liquidise to obtain a homogeneous mixture and add the semolina. Mix gently and when serving, add a spoonful of oil.

GUARANTEE

12 months Parts and Labour Guarantee

This certificate of guarantee represents the guarantee ("Guarantee" hereinafter) offered by Indesit Company UK Limited with registered office at Peterborough PE2 9JB in relation to products purchased in the United Kingdom and Indesit Ireland Limited with registered office in Dublin 9, Ireland for products purchased in the Republic of Ireland. This Guarantee does not affect your statutory rights.
Your product has the benefit of our manufacturer's Guarantee, which covers the product for twelve months from the date of purchase.
This gives you the reassurance that if, within that time, your product is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the product at no cost to you.
This Guarantee is subject to the following conditions:

- Documentary proof of original purchase date is provided.
- Cosmetic damage must be reported within 14 days from the date of purchase.
- The product has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The product is used only on the electricity supply printed on the rating plate.
- The product has been used for normal domestic purposes only.
- The product has not been altered, serviced, maintained, dismantled, or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any product that is replaced become our property.
- The product is used in the United Kingdom or Republic of Ireland.

The Guarantee does not cover:

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.
- Accidental damage, this includes but is not limited to, damage which occurs as a result of an external action.
- Replacement of any consumable item or accessory. These include but are not limited to:
- plugs, cables, light bulbs, hoses, brushes, covers and filters.
- Replacement of any removable parts made of glass or plastic.

After Sales Service

No one is better placed to care for your Hotpoint product during the course of its working life than us – the manufacturer.

Essential Contact Information Advice Line

We have a dedicated team who can provide free advice and assistance with your product if you experience any technical difficulties. Simply call our Hotpoint Service Hotline on 08448 240 055 **(Republic of Ireland 0818 904 041)** for telephone assistance.
Please note:

Our advisors will require the following information:

Model number: _____

Serial number: _____

Consumables and Accessories

We supply a full range of consumables and accessories to keep your product functioning efficiently throughout its life.

UK: 08448 225 225
Republic of Ireland: 0818 313 413
www.hotpoint.co.uk

Recycling and Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality, recycled components to keep down customer costs and minimise material wa-

stage.
Please dispose of packaging and old products carefully.

Register your new product and get a second year FREE!

We want to give you additional benefits of ownership of your product and offer you an additional free 1 year guarantee when you register your product with Hotpoint within 28 days of purchase. If you do not register your product with Hotpoint within 28 days, your product is guaranteed for 1 year only.

To activate your 2 year guarantee register with us online at www.hotpoint.co.uk. Please note that the 2 year guarantee is only available in UK and Ireland and is subject to the same conditions as the 1 year Guarantee. Please refer to the certificate of guarantee for more information.

DISPOSAL OF OLD ELECTRICAL APPLIANCES

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream.
Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

Hotpoint

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